twisted fork cheesecake

This simple yet delicious cheesecake recipe is sure to please dessert lovers everywhere. Try mixing it up by adding extra flavour both into the cheesecake, as well as with the toppings. For an extra Alberta twist, try using locally grown haskaps or saskatoon berries, or add a drizzle of local honey and edible flowers for a more traditional taste. Recipe makes one 9” cheesecake.

ingredients

2 cups	Graham cracker crumbs
2x 8oz	Packages of plain cream cheese, room temperature
300 mL	Heavy whipping cream, 33%
1/4 cup	Butter, unsalted
3/4 cup	White sugar
2 tsp	Vanilla bean paste

@twistedforksp

Chef Debra Poulin

Debra Poulin is the Chef and owner of Twisted Fork in St. Paul, Alberta. Debra is passionate for local regional cuisine and she works closely with local farmers and producers in the Lakeland region. She discovered her passion for the culinary world as a child going up in the Niagara region in Ontario where she was surrounded by fresh local ingredients and working on farms.

These fresh ingredients gave her a chance to discover the importance of flavour and this has been key for her throughout her career. She has extended her commitment to flavour to her fellow staff, other chefs, and her involvement in professional organization and educating those that are up and coming. She is a proud supporter of the community, and loves working with different groups to make the community even better.

1. Take a 9” round spring pan, flip the bottom over and cover with parchment. This makes it easier to cut and remove slices. Clip the bottom of the pan back with round and remove any access parchment. Set aside.
2. Melt butter in sauce pan over medium heat.
3. In a medium-sized bowl, place graham cracker crumbs and add melted butter. Mix together and then place on bottom of round pan and spread out evenly.
4. In a stand mixer with the paddle attachment, add cream cheese and mix to soften. Slowly add sugar to blend. If adding a flavour, this is the time to add flavour and vanilla.
5. Ensure all is mixed well. Lower handle, take off attachment, scrape off excess, and make sure it is mixed well.
6. Add whisk attachment, and on medium-low speed, add whipping cream. Whisk together until light and fluffy.
7. Once done, pour into pan. Spread evenly, then place in refrigerator for at least 6 hours before cutting or serving. You can also place in freezer for up to 4 hours.
8. When ready to serve, pull from refrigerator or freezer and cut into 12 pieces.

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Raspberry & Cherry storm a Belgian saison, upping the ante of Pt. 1 of this series. A tribute to those who have taken a stand.

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